EAST Search History

Ref #	Hits	Search Query	DBs	Default Operator	Plurals	Time Stamp
L1	8	acidic adj oil adj2 water adj emulsified.ti.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:41
L2	0	acidic adj oil adj2 water adj emulsified.clm.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:42
L3	20	oil adj2 water adj emulsified.clm.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:42
L4	8740	oil adj2 water.clm.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:42
L5	6	oil adj2 water.clm. and yolk.clm. and polysaccharide.clm.	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:44
L6	1	60-31841	US-PGPUB; USPAT; USOCR; EPO; JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:45
L7	0	60-31841	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:45
L8	4	"31841"	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:45
L9	0	60-146828	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:46
L10	0	3-067595	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:46

EAST Search History

L11	0	3-236759	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:47
L12	0	soyfive	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:47
L13	0	soy adj five	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:47
L14	1	soy adj up	JPO; DERWENT; IBM_TDB	OR	ON	2006/07/07 08:47

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=> s 60-146828
        165740 60
             0 146828
L1           0 60-146828
                 (60(W)146828)

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60-31841 IS NOT A RECOGNIZED COMMAND
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=> s 60-31841
        165740 60
             0 31841
L2           0 60-31841
                 (60(W)31841)

=> s soy(w)polysaccharide and extraction
          2689 SOY
          4146 POLYSACCHARIDE
             4 SOY(W)POLYSACCHARIDE
         37692 EXTRACTION
L3           0 SOY(W)POLYSACCHARIDE AND EXTRACTION

=> s soy and polysaccharide
          2689 SOY
          4146 POLYSACCHARIDE
L4          21 SOY AND POLYSACCHARIDE

=> d l4 all 1

L4   ANSWER 1 OF 21  JAPIO  (C) 2006 JPO  on STN
AN   2005-052138    JAPIO
TI   FRUIT JUICE SEASONING
IN   MUKOYAMA MAKOTO
PA   YAMASA SHOYU CO LTD
PI   JP 2005052138 A  20050303 Heisei
AI   JP 2004-205338 (JP2004205338 Heisei) 20040713
PRAI JP 2003-277195      20030722
SO   PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2005
IC   ICM  A23L001-222
     ICS  A23L001-22
AB   PROBLEM TO BE SOLVED: To provide a fruit juice seasoning suppressed in
     floating of suspended fruit juice.
     SOLUTION: This seasoning contains suspended fruit juice and is lemon-
     soy sauce, lemon-soy sauce, soup and sauce for one-pot
     dishes, sauce for boiled Tofu (soybean curd), sauce for shabushabu (thin
     slices of beef parboiled in hot soup), dressing or seasoning for little
     salted pickles, and the like. The fruit juice seasoning contains a
     precipitant comprising a polysaccharide as a principal
     ingredient and the floating component of the suspended fruit juice is
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precipitated. The fruit juice seasoning generates no bulky floating of the suspended fruit juice, because the polysaccharide which does not spoil taste of the fruit juice itself is added as the precipitant, therefore, it is a highly valuable product.
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=> d l4 all 2-21

L4 ANSWER 2 OF 21 JAPIO (C) 2006 JPO on STN
AN 2003-182256 JAPIO
TI PROTECTIVE LIQUID FOR PLATE SURFACE OF PLANOGRAPHIC PRINTING PLATE
IN SAKAMOTO ATSUSHI; TOYAMA TADAO
PA FUJI PHOTO FILM CO LTD
PI JP 2003182256 A 20030703 Heisei
AI JP 2001-381419 (JP2001381419 Heisei) 20011214
PRAI JP 2001-381419 20011214
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2003
IC ICM B41N003-08
ICS G03F007-00
AB PROBLEM TO BE SOLVED: To provide a protective liquid for a plate surface, which contains a soy polysaccharide, and prevents the occurrence of liquid separation and deposition of gel even in low-temperature storage.
SOLUTION: The proper content of a water-soluble aldehyde compound in the protective liquid for the plate surface is 1-100 pts.mass with respective to the soy polysaccharide of 100 pts.mass to be used, preferably, 5-50 pts.mass, and more preferably, 10-30 pts.mass. When the content of the water-soluble aldehyde compound is less than 1 pts.mass with respect to the soy polysaccharide of 100 pts.mass, the occurrence of the gel cannot be prevented. When the content of the water-soluble aldehyde compound is more than 100 pts.mass with respect to the soy polysaccharide of 100 pts.mass, the liquid separation is caused at the limit of meltage of a total solid. Generally, it is advantageous to use the protective liquid for the plate surface in a range of pH 3-6 in an acid region. So as to set the pH at 3-6, an adjustment is performed by adding a mineral acid, an organic acid, inorganic salt or the like into the protective liquid for the plate surface in general.
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L4 ANSWER 3 OF 21 JAPIO (C) 2006 JPO on STN
AN 2003-088304 JAPIO
TI JELLY-LIKE FOOD
IN ISHIDA MAMORU; SATO NOBUAKI; HONDA JUNKO
PA AOBA KASEI KK
PI JP 2003088304 A 20030325 Heisei
AI JP 2001-281305 (JP2001281305 Heisei) 20010917
PRAI JP 2001-281305 20010917
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2003
IC ICM A23L001-05
AB PROBLEM TO BE SOLVED: To provide a jelly-like food to be prepared by pouring boiling water over it when eaten just like done in eating OCHAZUKE, where the original textures of ingredients are maintained.
SOLUTION: The jelly-like food is obtained by fastening ingredients with an edible gelatinizer which is dissolved in >=25°C hot water; wherein the ingredients comprise at least one kind of pickled vegetables, TSUKUDANI (various foods boiled down in soy sauce) and prepared foods, and the edible gelatinizer comprises at least one kind of gelatine, a seaweed extract and polysaccharide thickeners, and contains seasonings.
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L4 ANSWER 4 OF 21 JAPIO (C) 2006 JPO on STN
AN 2003-084452 JAPIO
TI ALKALI DEVELOPING SOLUTION FOR PLANOGRAPHIC PRINTING PLATE AND METHOD FOR

MAKING PLANOGRAPHIC PRINTING PLATE
IN TAKAMIYA SHUICHI
PA FUJI PHOTO FILM CO LTD
PI JP 2003084452 A 20030319 Heisei
AI JP 2001-273678 (JP2001273678 Heisei) 20010910
PRAI JP 2001-273678 20010910
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2003
IC ICM G03F007-32
ICS G03F007-00
AB PROBLEM TO BE SOLVED: To provide an alkali developing solution for a planographic printing plate which suppresses generation of insoluble matter due to a binder resin and an IR absorbent and deposition on a plate surface while retaining the liquid conditions of the alkali developing solution and enables long-term stable development and to provide a method for making a planographic printing plate.
SOLUTION: The alkali developing solution for an IR sensitive planographic printing plate contains a soy polysaccharide. In the method for making a planographic printing plate, an IR sensitive planographic printing plate having an image forming layer containing an IR absorbent is exposed with IR and developed with the alkali developing solution.

L4 ANSWER 5 OF 21 JAPIO (C) 2006 JPO on STN
AN 2003-057851 JAPIO
TI METHOD FOR CLEANING PLATE SURFACE OF PLANOGRAPHIC PRINTING PLATE
IN OKAMOTO YASUO
PA FUJI PHOTO FILM CO LTD
PI JP 2003057851 A 20030228 Heisei
AI JP 2001-248858 (JP2001248858 Heisei) 20010820
PRAI JP 2001-248858 20010820
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2003
IC ICM G03F007-40
ICS B41N003-06; G03F007-00; G03F007-004; G03F007-027; G03F007-028; G03F007-038
AB PROBLEM TO BE SOLVED: To provide a method for cleaning a plate surface exhibiting excellent contamination removing property and simultaneously not deteriorating printing durability of a printing plate, with respect to the printing plate made from a negative-working infrared ray sensitive planographic printing plate.
SOLUTION: The method for cleaning the plate surface of the planographic printing plate is characterized by using an emulsion type plate surface cleaner containing a soy polysaccharide for cleaning the plate surface of the planographic printing plate obtained by image exposing the negative-working infrared ray sensitive planographic printing plate having an image forming layer containing an infrared ray absorbing dye with an infrared ray and developing it.

L4 ANSWER 6 OF 21 JAPIO (C) 2006 JPO on STN
AN 2003-057850 JAPIO
TI METHOD FOR CLEANING PLATE SURFACE OF PLANOGRAPHIC PRINTING PLATE
IN OKAMOTO YASUO
PA FUJI PHOTO FILM CO LTD
PI JP 2003057850 A 20030228 Heisei
AI JP 2001-248857 (JP2001248857 Heisei) 20010820
PRAI JP 2001-248857 20010820
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2003
IC ICM G03F007-40
ICS B41N001-08; B41N003-03; B41N003-06; G03F007-00
AB PROBLEM TO BE SOLVED: To provide a method for cleaning a plate surface exhibiting excellent contamination removing property and simultaneously not deteriorating printing durability of a printing plate, with respect to the printing plate made from a positive-working infrared ray sensitive planographic printing plate.

SOLUTION: The method for cleaning the plate surface of the planographic printing plate is characterized by using an emulsion type plate surface cleaner containing a soy polysaccharide for cleaning the plate surface of the planographic printing plate obtained by image exposing the positive-working infrared ray sensitive planographic printing plate having an image forming layer containing an infrared ray absorbing dye with an infrared ray and developing it.

L4 ANSWER 7 OF 21 JAPIO (C) 2006 JPO on STN
AN 2002-275027 JAPIO
TI COSMETIC AND COSMETIC IMPREGNATED IN NONWOVEN FABRIC
IN MURATA KAZUKO; MORI TOSHIHARU; KONO MASATO
PA NIKKO SEIYAKU KK
PI JP 2002275027 A 20020925 Heisei
AI JP 2001-82401 (JP2001082401 Heisei) 20010322
PRAI JP 2001-82401 20010322
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2002
IC ICM A61K007-00
ICS A61K007-48
AB PROBLEM TO BE SOLVED: To solve the problem in which expected action and effect are not sufficiently exhibited when a yeast (extract) or a fermented soy bean extract (Motto) is used alone and the action and effect are not satisfied, though it has been known that the yeast (extract) and the fermented soy bean extract (Motto) are effective for moisturizing action and beautifying action for skin.
SOLUTION: This invention provides a cosmetic obtained by including 0.001% to 20.0% yeast and/or yeast extract and 0.01% to 20.0% fermented soy bean extract as essential components and formulating 0.001% to 10.0% polysaccharide produced by a microorganism and optionally a mucopolysaccharide therewith, and a nonwoven fabric-impregnating cosmetic is obtained by impregnating the cosmetic in a nonwoven fabric.

L4 ANSWER 8 OF 21 JAPIO (C) 2006 JPO on STN
AN 2002-176944 JAPIO
TI METHOD FOR PRODUCING FUNCTIONAL FOOD USING SOYBEAN BREWED SAKE AS RAW MATERIAL
IN KIKUCHI MITSUO
PA KIKUCHI MITSUO
PI JP 2002176944 A 20020625 Heisei
AI JP 2000-404088 (JP2000404088 Heisei) 20001211
PRAI JP 2000-404088 20001211
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2002
IC ICM A23L001-20
AB PROBLEM TO BE SOLVED: To provide a method for producing a functional food obtained by solid forming and drying an absorbent yeast mash obtained by a Sake brewing method of fermenting soybeans as the raw material, different from conventional Miso (fermented soybean paste) and soy sauce obtained by a brewing method of fermenting soybeans as the raw material, or from Sake brewing method of fermenting grains such as rice/wheat as the raw materials.
SOLUTION: This method for producing a solid-formed and dry functional food comprises such processes that soybeans are separated into soybean milk and bean curd lees through using a bean curd production process, malted rice spawn is implanted to the separated bean curd lees followed by putting the resultant product in an air-conditioned chamber to be added with Aspergillus oryzae for the bean curd lees, further added with soybean milk, saccharide (monosaccharide/disaccharide/polysaccharide) and the like followed by subjecting the resultant product to a heating/cooling process and giving yeast thereto, and e.g. an absorbent (gelatin, cornstarch) is added to yeast mash obtained by fermenting the resultant product to absorb the component thereof.

L4 ANSWER 9 OF 21 JAPIO (C) 2006 JPO on STN
AN 2000-142783 JAPIO
TI BIODEGRADABLE HIGH-TEMPERATURE WATERPROOF CONTAINER AND ITS MANUFACTURE
IN ENDOU SHIGEO
PA CHIBA FLOUR MILLING CO LTD
PI JP 2000142783 A 20000523 Heisei
AI JP 1998-314414 (JP10314414 Heisei) 19981105
PRAI JP 1998-314414 19981105
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2000
IC ICM B65D065-46
ICS B65D001-09; B65D065-02; B65D065-42
AB PROBLEM TO BE SOLVED: To apply excellent waterproofness even if high temperature liquid-like food is put in by forming a thermosetting coat of a shellac resin on the surface of a biodegradable container comprising a molded natural material which is biodegraded by microorganisms in the ground.
SOLUTION: A thermosetting coat of a shellac resin purified from a resin-like substance excreted from a lac scale insect is formed on a surface of a biodegradable container comprising a molded natural material using polysaccharide such as corn starch, wheat starch, natural gum and cellulose, protein such as soy protein, wheat protein, gelatin and collagen or a substance containing them, which can be degraded by microorganisms in the ground. Thus the container has high temperature waterproofness when boiling water or liquid-like food of about 100°C is put in, use is not limited in the vicinity of normal temperatures, so that the container can be widely used for high temperature liquid-like food.
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L4 ANSWER 10 OF 21 JAPIO (C) 2006 JPO on STN
AN 2000-095285 JAPIO
TI PACKAGED PRODUCT UTILIZING FLAVOR TRANSFER FILM, AND ITS MANUFACTURE AND USAGE THEREFOR
IN LUTHRA NARENDER P; PRESSLEY WOODROW W
PA CRYOVAC INC
PI JP 2000095285 A 20000404 Heisei
AI JP 1999-257962 (JP11257962 Heisei) 19990910
PRAI US 1998-153697 19980915
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2000
IC ICM B65D085-50
ICS A23L001-31; B32B027-00
AB PROBLEM TO BE SOLVED: To keep required flavor and taste by forming a multilayer film of a first layer comprising a flavor and a binder comprising polysaccharide and protein or the like, and a second layer comprising a non-water-soluble thermoplastic polymer, for a packaged product of a cooked meat product surrounded by the multiple layer film.
SOLUTION: A packaged product 72 is obtained by surrounding a cooked meat product comprising a chicken meat with a multilayer film having a first layer comprising a flavor comprising a grilled chicken flavor, and a binder comprising at least one kind selected from a group consisting of polysaccharide and protein, and a second layer comprising a non-water soluble thermoplastic polymer comprising at least one kind selected from a group consisting of polyolefine, polyamide, and polyester or the like. As the binder, at least one kind selected from the group consisting of an alginate, methyl cellulose, hydroxypropyl starch, hydroxypropylmethyl starch, soy protein, whey protein, wheat protein or the like, is preferable.
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L4 ANSWER 11 OF 21 JAPIO (C) 2006 JPO on STN
AN 2000-063402 JAPIO
TI PREPARATION OF WATER-SOLUBLE POLYSACCHARIDE
IN HATTORI MITSUO; NAGAOKA SHUJI; MAEDA YUICHI
PA FUJI OIL CO LTD
PI JP 2000063402 A 20000229 Heisei

AI JP 1999-123366 (JP11123366 Heisei) 19990430
PRAI JP 1998-163237 19980611
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2000
IC ICM C08B037-00
AB PROBLEM TO BE SOLVED: To obtain a water-soluble polysaccharide excellent in the solubility into water and in the workability controllable over foaming on dissolving and over dusting off an handling, by granulating a water-soluble polysaccharide powder using a binder of a mixed liquid of a water-soluble polysaccharide and an emulsifier.
SOLUTION: A water-soluble polysaccharide to be used as nuclei in the granulation of powder and that to be used as a binder liquid are commonly a basically same water-soluble polysaccharide, but may be different water-soluble polysaccharides. The water-soluble polysaccharide involves especially a water-soluble hemicellulose, above all, a water-soluble cellulose derived from plants, especially from a soy bean, above all pref. from the cotyledon. An emulsifier is suitably the one having a pour point of 50°C or below, and pref. a fatty acid ester containing a 16C or less fatty acid or a 18-22C unstad. fatty acid. In addition, it has suitably an HLB of 4-15. The emulsifier to be added is in an amount of 0.005-1 weight% based on the final granulated product form.
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L4 ANSWER 12 OF 21 JAPIO (C) 2006 JPO on STN
AN 1998-313799 JAPIO
TI JELLY-LIKE FOOD AND DESSERT SAUCE USED FOR THE SAME
IN KOJIMA MASAAKI
PA INA FOOD IND CO LTD
PI JP 10313799 A 19981202 Heisei
AI JP 1997-127109 (JP09127109 Heisei) 19970516
PRAI JP 1997-127109 19970516
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1998
IC ICM A23L001-06
ICS A23G003-00; A23L001-05
AB PROBLEM TO BE SOLVED: To provide caramel for pudding capable of being enclosed in a container in the state of floating on pudding liquid by making specific gravity smaller than the pudding liquid by containing air bubbles.
SOLUTION: By containing air bubbles, the caramel for the pudding is obtained. Also, it is preferable that the air bubbles are formed by adding a foaming accelerator of at least one kind selected from egg white, albumin, glyceric fatty acid ester, saccharose fatty acid ester, sorbitan fatty acid ester, propylene glycol fatty acid ester, soybean polysaccharide, pullulan, gum arabic, lecithin, gliadin, soy protein isolate, wheat protein isolate, carageenan, locust bean gum, mannan, xanthin gum, gelatin, psyllium seed gum, tare gum, guar gum, tamarind gum, starch and processed starch.
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L4 ANSWER 13 OF 21 JAPIO (C) 2006 JPO on STN
AN 1997-154501 JAPIO
TI BOILED FOOD
IN FURUTA HITOSHI; SAITO YUTAKA; MAEDA YUICHI; SAWAMURA NORIO
PA FUJI OIL CO LTD
PI JP 09154501 A 19970617 Heisei
AI JP 1995-322845 (JP07322845 Heisei) 19951212
PRAI JP 1995-322845 19951212
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1997
IC ICM A23L001-01
ICS A23L001-10; A23L001-31; A23L001-325; A23L001-48
AB PROBLEM TO BE SOLVED: To obtain a boiled food which has good taste and is suitable for food boiled down in soy by boiling the ingredients containing oil and fat together with a seasoning solution and a polysaccharide such as water-soluble hemicellulose, thus reducing

oil and fat oozing out of the ingredients and suppressing the phenomenon that the product solidifies and whitens during storage or on the way of the cold chain.
SOLUTION: A food ingredient containing oil and fat such as meat, fish or shell is boiled together with a seasoning solution and a polysaccharide selected from water-soluble hemicellulose, gum Arabic and processed starch, preferably in an amount of 0.1-10wt.% (based on the seasoning solution). The water-soluble hemicellulose preferably originates from soybeans.
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L4 ANSWER 14 OF 21 JAPIO (C) 2006 JPO on STN
AN 1994-256402 JAPIO
TI PRODUCTION OF WATER-SOLUBLE POLYSACCHARIDE
IN YAMAGUCHI FUMIHIDE; KOJIMA HIROSHI; MURAMOTO MANABU; SHIMIZU NORIKO; TAKAGI YOSHIKAZU
PA JAPAN TOBACCO INC
PI JP 06256402 A 19940913 Heisei
AI JP 1993-43001 (JP05043001 Heisei) 19930303
PRAI JP 1993-43001 19930303
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1994
IC ICM C08B037-00
ICS A23L001-30; A61K031-715
ICA A23L001-0526
AB PURPOSE: To obtain a water-soluble polysaccharide which has gelling and thickening capabilities and is useful as an inhibitor against increase in blood cholesterol level, a thickener for foods, etc., by treating a residue of beans with an extractant containing hexametaphosphoric acid.
CONSTITUTION: A residue of extraction of protein, fat, etc., from beans (most generally a residue left after producing tofu (soybean curd) or a soy bean protein from soy beans) is extracted with an extractant containing hexametaphosphoric acid and having a pH of 3-7 at 80°C or higher, giving a water-soluble polysaccharide. Thus, the polysaccharide is efficiently extracted without being contaminated with protein. The resulting polysaccharide, having thickening or gelling capabilities, can be widely used as a thickener or gelling agent for foods and beverages. The saccharide is also useful for producing an inhibitor against increase in blood cholesterol level.
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L4 ANSWER 15 OF 21 JAPIO (C) 2006 JPO on STN
AN 1990-065760 JAPIO
TI EMULSIFIED SEASONING AND PRODUCTION THEREOF
IN OFUJI TAKEHIKO; OGATA KOICHI; YAMAMOTO ITSUTOMO; YASUDA TAKAYO
PA KANEGAFUCHI CHEM IND CO LTD
PI JP 02065760 A 19900306 Heisei
AI JP 1988-218874 (JP63218874 Showa) 19880831
PRAI JP 1988-218874 19880831
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1990
IC ICM A23L001-24
ICS A23L001-22
AB PURPOSE: To obtain the subject seasoning having an O/W emulsion structure and high emulsion stability by adding a cyclodextrin to soy sauce and edible animal or vegetable oil and fat and emulsifying the mixture.
CONSTITUTION: The objective seasoning can be prepared by adding preferably 1.5-10wt.% of a cyclodextrin to soy sauce and edible animal or vegetable oil and fat (preferably liquid at normal temperature) and emulsifying the mixture. It is preferable to add a polysaccharide to promote the emulsification of soy sauce and the oil and fat and prevent the flotation and separation of the oil and fat.
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L4 ANSWER 16 OF 21 JAPIO (C) 2006 JPO on STN
AN 1988-016004 JAPIO

TI HIGH-PERFORMANCE FILTRATION MEMBRANE
IN KUBODERA MASAO
PA UNIE KOROIDO KK
PI JP 63016004 A 19880123 Showa
AI JP 1986-159809 (JP61159809 Showa) 19860709
PRAI JP 1986-159809 19860709
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1988
IC ICM B01D013-00
ICS B01D013-04
AB PURPOSE: To obtain a high-performance filtration membrane which is good in filtration efficiency at low pressure and capable of selectively removing salt by dissolving the composition of both any one of polyalcohol, sugaralcohol, monosaccharide, disaccharide and oligosaccharide and natural polysaccharide in water and molding it into a film-shape and drying it.
CONSTITUTION: Both natural polysaccharide such as agar, carrageenan, alginic acid, flucomannan and gelatin and polyalcohol such as glycerin are uniformly kneaded and water is added to prepare a viscous aqueous solution A filtration membrane is obtained by coating thin aqueous solution on this paper or the like. For example, in case of reducing common salt contained in soy by using the filtration membrane obtained in such a way, city water is filled into the lower tank of a filter tank which is separated into the upper and lower tanks via the filtration membrane so that it is brought into contact with the filtration membrane and soy is introduced into the upper tank and water is regularly exchanged and thereby the concentration of common salt contained in soy can be reduced.

L4 ANSWER 17 OF 21 JAPIO (C) 2006 JPO on STN
AN 1987-257361 JAPIO
TI DESALTING OF FERMENTED SOYBEAN SEASONING AND APPARATUS THEREFOR
IN KUBODERA MASAO
PA UNIE KOROIDO KK
PI JP 62257361 A 19871109 Showa
AI JP 1986-98299 (JP61098299 Showa) 19860430
PRAI JP 1986-98299 19860430
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1987
IC ICM A23L001-238
ICS A23L001-015; A23L001-202
AB PURPOSE: To exclusively transfer low-molecular weight sodium chloride in a seasoning to water phase, by reacting a natural polysaccharide in a polyhydric alcohol system, dissolving the obtained composition in water, forming the solution in the form of a film and interposing the obtained film as a filtration membrane between a seasoning and water.
CONSTITUTION: A natural polysaccharide excluding starch, cellulose and their decomposition product is homogeneously kneaded in a system composed of one or more components selected from polyhydric alcohol, sugar alcohol, monosaccharide, disaccharide and oligosaccharide. The obtained composition is dissolved in water, formed to a film and dried to obtain a filtration membrane. A fermented soybean seasoning [e.g. MISO (fermented bean paste), soy, etc.) is brought into contact with water interposing the filtration membrane therebetween. Only low-molecular sodium chloride is transferred to the water phase and the migration of other seasoning components is inhibited in the above process. Accordingly, the taste of a seasoning can be improved and a soy, MISO, etc., having low salt content can be easily produced in the home.

L4 ANSWER 18 OF 21 JAPIO (C) 2006 JPO on STN
AN 1984-120074 JAPIO
TI SAUCE FOR PASTA
IN KAWAGUCHI MASARU; SHIRAISHI KATSUJI
PA NISSHIN FLOUR MILLING CO LTD

NAGANO TOMATO KK
PI JP 59120074 A 19840711 Showa
AI JP 1982-227096 (JP57227096 Showa) 19821227
PRAI JP 1982-227096 19821227
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1984
IC ICM A23L001-24
AB PURPOSE: To prepare a sauce for pasta having the taste of Japanese or Chinese foods, by using bamboo shoot, mushroom, a thickener and a seasoning as main components.
CONSTITUTION: The objective sauce for pasta can be prepared by (1) mixing (A) 5∼50wt% of boiled bamboo shoot, (B) 20∼80wt% of fungi such as SHIITAKE (Cortinellus siitake), NAMEKO (Pholiota nameko), KIKURAGE (Auricularia auricula), mushroom, ENOKIDAKE (Flammulina velutipes), etc., (C) 0.01∼5w% of a thickener such as starch, gum (e.g. tamarind gum, locust bean gum, etc.), polysaccharide (e.g. dextrin, yam powder, etc.), etc., and (D) 1∼30wt% of a seasoning such as soy, food oil, spice, vinegar, salt, sugar, artificial seasoning, meat extract, liquor, etc., (2) mixing the mixture with a proper amount of water, and (3) sterilizing the product at about 100∼120°C.

L4 ANSWER 19 OF 21 JAPIO (C) 2006 JPO on STN
AN 1983-121773 JAPIO
TI RAW SOY SAUCE CAUSING NO LEE BY HEAT-TREATMENT
IN TAMURA JUNICHI; TAKAGI HIROAKI
PA HIGETA SHOYU KK
PI JP 58121773 A 19830720 Showa
AI JP 1982-3270 (JP57003270 Showa) 19820114
PRAI JP 1982-3270 19820114
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1983
IC ICM A23L001-238
ICS A23L001-238
AB PURPOSE: A raw soy sauce causing no less by heating or heat-treatment, containing no substance for promoting the formation of lees by heat-treatment, having a molecular weight in a range of 20,000∼40,000.
CONSTITUTION: Protein having a molecular weight in a range of 20,000∼40,000, namely, a substance for promoting the formation of lees by heat-treatment, is removed from a raw soy sauce by ultrafiltration, etc. If at least protein having 20,000∼40,000 molecular weight does not exist in a raw soy sause, a necessary condition is satisfied. All substances having >=20,000 molecular weight may be removed, and in this case, ultrafiltration is carried out by one fractionation operation and it is advantageous with respect to operation. But high-molecular weight protein and high-molecular weight polysaccharide are completely removed, and soy sauce is unfrothed, low viscous, and light. The light soy sauce like this is useful as a raw material for processed soy sauce such as soup for buckwheat vermicelli, various kinds of sauces, etc. The soy sauce containing no substance for promoting the formation of lees by heat-treatment, having 20,000∼40,000 molecular weight, can be powdered to give powdered soy sauce.

L4 ANSWER 20 OF 21 JAPIO (C) 2006 JPO on STN
AN 1981-011760 JAPIO
TI "TSUKUDANI" AND "NIMONO"
IN OHASHI SHIRO
PA SAN EI CHEM IND LTD
PI JP 56011760 A 19810205 Showa
AI JP 1979-87870 (JP54087870 Showa) 19790710
PRAI JP 1979-87870 19790710
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1981
IC ICM A23L001-00
AB PURPOSE: Screlo gum, which is a polysaccharide produced by a

Screlotium microorganism, is added to "tsukudani" (preserved food, small, fish, shellfish and seaweed-boiled down in soy sauce and sugar) and "nimono" (boiled food, it is usually cooked in soy, sugar, sweet rice wine ("mirin"), and fish broth ("dashi") as a binder, thus preventing the deterioration of the food quality, precipitation of salt and reduction in weight caused by vaporization of water.
CONSTITUTION: To materials for "tsukudani" and "nimono", is added a seasoning solution containing such an amount of screlo gum that its content becomes 0.01∼ 2% in the product. They are boiled, aged, and boiled down to give said "tsukudani" or "nimono". The screlo gum is produced by a bacterium belonging to Screlotium and a polysaccharide in which glucose units are linearly bound through β-1,3-linkages and side chains of glucose units appear through β-1,6-linkages at various intervals. The amount of the screlo gum to the product is preferably 0.001∼1%. For example, 4l of soysauce, 40ml of "mirin", 50g of sugar and 10g of sclero gum are heated into a solution and combined with 700g of shellfish flesh for boiling.

L4 ANSWER 21 OF 21 JAPIO (C) 2006 JPO on STN
AN 1980-165779 JAPIO
TI SEASONING
IN OHASHI SHIRO
PA SAN EI CHEM IND LTD
PI JP 55165779 A 19801224 Showa
AI JP 1979-75512 (JP54075512 Showa) 19790614
PRAI JP 1979-75512 19790614
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1980
IC ICM A23L001-22
AB PURPOSE: To prepare a seasoning having low tendency of viscosity lowering, and high dispersibility and water retainability, by adding sclerogum to a base seasoning.
CONSTITUTION: A liquid or semifluid seasoning such as soy, sauce, dressing, "miso" (fermented bean paste), dripping, soup, syrup, etc., is added with 0.001∼2wt% of sclerogum, and dispersed homogeneously. Sclerogum is a polysaccharide obtained by culturing fungi belonging to sclerotium genus.

=> s soybean and polysaccharide
8483 SOYBEAN
4146 POLYSACCHARIDE
L5 108 SOYBEAN AND POLYSACCHARIDE

=> s l5 and curd
3288 CURD
L6 13 L5 AND CURD

=> d l6 all 1-13

L6 ANSWER 1 OF 13 JAPIO (C) 2006 JPO on STN
AN 2005-154398 JAPIO
TI ANTICANCER AGENT PREPARED BY COMBINATION OF LIGNIN WITH EDIBLE MUSHROOM FOR SUBSTITUTING CHARGA MUSHROOM, HEALTH FOOD AND FEED ADDITIVE
IN TANAKA HIDEAKI
PA IWAMOTO SHIGEMI
PI JP 2005154398 A 20050616 Heisei
AI JP 2003-425884 (JP2003425884 Heisei) 20031120
PRAI JP 2003-425884 20031120
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2005
IC ICM A61K035-84
ICS A23K001-00; A23K001-14; A23K001-16; A23L001-30; A61K031-716; A61K035-72; A61K035-78; A61K035-80; A61P035-00
AB PROBLEM TO BE SOLVED: To obtain an anticancer agent, a health food, health

beverage and health feed additive, less expensive and having a high immunogenicity by substituting an expensive Chaga mushroom for solving such a problem that white beech mushroom in Chaga is extremely expensive since it is produced in cold Russia, and therefore, it is difficult to use the Chaga mushroom as an anticancer agent in general.
SOLUTION: The anticancer agent is obtained by using lignin and a polyphenol vanillin for substituting the very expensive Chaga mushroom, mixing a nonchlorella increasing an immunogenic antibody for getting an anticancer performance as far as in a short time, also mixing a terpene glycoside polysaccharide of Momordicae grosvernori powder, other polysaccharide powder and stevia leaf powder for improving immunogenicity, mixing glucan amino acid calcium fermented soybean paste obtained by mixing β-glucan calcium, fermented soybean paste, yeast, bean curd refuse and rice bran powder and fermenting to increase amino acids, to isolate the β-glucan for improving its absorbability as an amino acid calcium to improve the immunogenicity further.

L6 ANSWER 2 OF 13 JAPIO (C) 2006 JPO on STN
AN 2005-052138 JAPIO
TI FRUIT JUICE SEASONING
IN MUKOYAMA MAKOTO
PA YAMASA SHOYU CO LTD
PI JP 2005052138 A 20050303 Heisei
AI JP 2004-205338 (JP2004205338 Heisei) 20040713
PRAI JP 2003-277195 20030722
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2005
IC ICM A23L001-222
ICS A23L001-22
AB PROBLEM TO BE SOLVED: To provide a fruit juice seasoning suppressed in floating of suspended fruit juice.
SOLUTION: This seasoning contains suspended fruit juice and is lemon-soy sauce, lemon-soy sauce, soup and sauce for one-pot dishes, sauce for boiled Tofu (soybean curd), sauce for shabushabu (thin slices of beef parboiled in hot soup), dressing or seasoning for little salted pickles, and the like. The fruit juice seasoning contains a precipitant comprising a polysaccharide as a principal ingredient and the floating component of the suspended fruit juice is precipitated. The fruit juice seasoning generates no bulky floating of the suspended fruit juice, because the polysaccharide which does not spoil taste of the fruit juice itself is added as the precipitant, therefore, it is a highly valuable product.

L6 ANSWER 3 OF 13 JAPIO (C) 2006 JPO on STN
AN 2002-176944 JAPIO
TI METHOD FOR PRODUCING FUNCTIONAL FOOD USING SOYBEAN BREWED SAKE AS RAW MATERIAL
IN KIKUCHI MITSUO
PA KIKUCHI MITSUO
PI JP 2002176944 A 20020625 Heisei
AI JP 2000-404088 (JP2000404088 Heisei) 20001211
PRAI JP 2000-404088 20001211
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2002
IC ICM A23L001-20
AB PROBLEM TO BE SOLVED: To provide a method for producing a functional food obtained by solid forming and drying an absorbent yeast mash obtained by a Sake brewing method of fermenting soybeans as the raw material, different from conventional Miso (fermented soybean paste) and soy sauce obtained by a brewing method of fermenting soybeans as the raw material, or from Sake brewing method of fermenting grains such as rice/wheat as the raw materials.
SOLUTION: This method for producing a solid-formed and dry functional food comprises such processes that soybeans are separated into soybean

milk and bean curd lees through using a bean curd production process, malted rice spawn is implanted to the separated bean curd lees followed by putting the resultant product in an air-conditioned chamber to be added with Aspergillus oryzae for the bean curd lees, further added with soybean milk, saccharide (monosaccharide/disaccharide/polysaccharide) and the like followed by subjecting the resultant product to a heating/cooling process and giving yeast thereto, and e.g. an absorbent (gelatin, cornstarch) is added to yeast mash obtained by fermenting the resultant product to absorb the component thereof.
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L6 ANSWER 4 OF 13 JAPIO (C) 2006 JPO on STN
AN 2002-017292 JAPIO
TI MAYONNAISE-LIKE FOOD OBTAINED BY USING CONDENSED BEAN CURD, AND METHOD FOR PRODUCING THE SAME
IN NAKAJIMA MAKOTO; ISHIDA HAJIME; NAKAJIMA KOSAKU; TAKATSUJI MASAO; OUCHI MIYOKO; IDA YOKO
PA TAJIMAYA SHOKUHIN KK
PI JP 2002017292 A 20020122 Heisei
AI JP 2000-207730 (JP2000207730 Heisei) 20000710
PRAI JP 2000-207730 20000710
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 2002
IC ICM A23L001-24
ICS A23L001-20
AB PROBLEM TO BE SOLVED: To newly develop an emulsified product having rich flavor and smooth texture while reducing grassy-smelling and harsh taste original to a soybean in a mayonnaise-like food using a bean curd.
SOLUTION: This mayonnaise-like food is an edible emulsion obtained by mixing a bean curd, a vinegar, a seasoning, a spice, an emulsifier and a vegetable oil and fat, and emulsifying the obtained mixture, and the bean curd is a concentrated bean curd obtained by using the bean curd produced by coagulating a high-concentration soybean milk having >=15 concentration with a coagulating agent. The emulsifier is a thickening polysaccharide , an oligosaccharide, a lecithin, a monoglyceride of a fatty acid, a polyglyceride of the fatty acid, a fatty acid ester of sucrose, a fatty acid ester of sorbitan, or the like. The mayonnaise-like food having the rich flavor and the smooth texture without unpleasant smell such as the grassy-smelling and the harsh taste can be provided because the concentrated bean curd obtained by condensing and coagulating the soybean milk is used as the raw material.
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L6 ANSWER 5 OF 13 JAPIO (C) 2006 JPO on STN
AN 1999-289968 JAPIO
TI PRODUCTION OF SOYBEAN MILK CREAM-CONTAINING BREADS
IN YONEMITSU YOSHIAKI; MIYABE MASAAKI; EZAKI MITSUO; YAMAMOTO YUKIE; TSUMURA HARUO; KUBOTA HAYATO
PA FUJI OIL CO LTD
PI JP 11289968 A 19991026 Heisei
AI JP 1998-93264 (JP10093264 Heisei) 19980406
PRAI JP 1998-93264 19980406
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1999
IC ICM A21D002-36
ICS A21D002-16
AB PROBLEM TO BE SOLVED: To provide a method for producing healthy breads [containing a protein from soybean milk and Okara (bean-curd refuse) and soybean polysaccharide] and having soft texture by utilizing soybean milk, Okara and oil and fat, etc., in production of breads.
SOLUTION: This method for producing the subject breads comprises adding 3-35 pts.weight soybean milk cream to 100 pts.weight flour. Thereby, good taste and effect capable of retaining soft texture longer is given to

the breads and the method can serve so as to improve public nutrition and health and activate food industry through breads.
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L6 ANSWER 6 OF 13 JAPIO (C) 2006 JPO on STN
AN 1998-271972 JAPIO
TI FREEZE-DRIED SOYBEAN CURD AND ITS PRODUCTION
IN FUJIMURA MAKINORI
PA MIYOUJIYOU SHOKUHIN KK
PI JP 10271972 A 19981013 Heisei
AI JP 1997-95035 (JP09095035 Heisei) 19970328
PRAI JP 1997-95035 19970328
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1998
IC ICM A23L001-20
AB PROBLEM TO BE SOLVED: To obtain 'TOFU' (soybean curd) that has excellent restoration after freeze drying and smooth texture with high storability by adding a specific amount of oligosaccharides and polysaccharides to the solid components of the soybean curd and making 'TOFU' from the mixture.
SOLUTION: Soybean milk is combined with 0.005-0.5 pt.weight of oligosaccharide and 0.005-1 pt.weight of polysaccharide based on 1 pt.weight of the solid component of' the soybean curd and 'TOFU' is produced from the mixture, then preliminarily frozen and freezedried. Or 0.005-0.5 pt.weight of oligosaccharide and 0.005-1 pt.weight of polysaccharide are mixed with 1 pt.weight of the solid components of the soybean curd, the mixture is stirred under a reduced pressured, the 'TOFU' is produced from the resultant mixture, then preliminarily frozen and freeze- dried under the vacuum.
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L6 ANSWER 7 OF 13 JAPIO (C) 2006 JPO on STN
AN 1998-046192 JAPIO
TI DETERGENT FOR WATER SUPPLY ROLLER OF LITHOGRAPIIIC PRESS
IN MATSUMOTO HIROSHI; KUNICHIKA KENJI
PA FUJI PHOTO FILM CO LTD
PI JP 10046192 A 19980217 Heisei
AI JP 1996-208587 (JP08208587 Heisei) 19960807
PRAI JP 1996-208587 19960807
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1998
IC ICM C11D003-22
ICS B41N003-08
AB PROBLEM TO BE SOLVED: To provide a detergent for a water supply roller of a lithographic press which gives a very stable emulsion, can eliminate not only dirt due to ink but also other dirt from a water supply roller, and enables the extension of duration of printing and the improvement in environmental safety by forming an emulsion of which the water phase contains a water-soluble soybean polysac charide component.
SOLUTION: A water-soluble soybean polysaccharide component mainly comprising rhamnose, fucose, arabinose, xylose, galactose, glucose, and uronic acid, having a film-forming capability, and obtd. by extracting soybeans is used. More specifically, the polysaccharide component is obtd. by adding water to bean curd lees obtd. in a process for producing separated soybean protein, hydrolyzing the lees with an acid (e.g. hydrochloric acid). separating the hydrolyzate into a supernatant and a precipitate, drying the supernatant or treating it with an a ctivated carbon column, and drying the resultant liquid The polysaccharide component is dissolved in water or warm water to give a homogeneous 1-20wt.% aqueous solution, which is used for obtaining a detergent for a water supply roller. If necessary, a water-soluble high-molecular compound, starch, etc., and an acid are added to the solution
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L6 ANSWER 8 OF 13 JAPIO (C) 2006 JPO on STN
AN 1998-036405 JAPIO

TI PRODUCTION OF WATER-SOLUBLE POLYSACCHARIDE
IN FURUTA HITOSHI; TAKAHASHI TARO; HATTORI MITSUO; MAEDA YUICHI; SAWAMURA NORIO
PA FUJI OIL CO LTD
PI JP 10036405 A 19980210 Heisei
AI JP 1996-198742 (JP08198742 Heisei) 19960729
PRAI JP 1996-198742 19960729
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1998
IC ICM C08B037-00
ICS C12S003-02
AB PROBLEM TO BE SOLVED: To obtain a water-soluble polysaccharide having a low foaming property and capable of forming a highly transparent aqueous polysaccharide solution at a low purification cost by treating a water-soluble polysaccharide extract with a proteolytic enzyme and then purifying it.
SOLUTION: A water-soluble polysaccharide extract (preferably an extract from beans, e.g. soybeans) is treated with a proteolytic enzyme (e.g. a protease or a peptidase such as pepsin, trypsin, papain, subtilisin or bromelin of either endo-type or exo-type) and then purified. Concretely, for example, water is added to fresh bean curd less obtained in the step of producing a separated soybean protein, and the obtd. mixture is adjusted to pH4.5 with hydrochloric acid to conduct extraction at 120°C for 1.5hr. The extract is cooled and centrifuged and the obtd. supernatant (water-soluble polysaccharide solution) is adjusted to pH7.0. Then a protease is added thereto to conduct a reaction at 40°C for 120min, and the solution is centrifuged to remove a suspended matter and then purified with an active carbon column. The foaming power and turbidity of the aqueous solution are remarkably reduced to reduce the amount of additives used for the purification.

L6 ANSWER 9 OF 13 JAPIO (C) 2006 JPO on STN
AN 1997-322730 JAPIO
TI BEAN CURD PUDDING AND ITS PRODUCTION
IN OUCHI MIYOKO; OKUDA KUMIKO
PA TAJIMAYA SHOKUHIN KK
PI JP 09322730 A 19971216 Heisei
AI JP 1996-168474 (JP08168474 Heisei) 19960607
PRAI JP 1996-168474 19960607
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1997
IC ICM A23L001-20
ICS A23G003-00; A23J003-00; A23J003-16; A23L001-187
AB PROBLEM TO BE SOLVED: To produce bean curd pudding which is a pudding-like food, having good texture and taste and capable of eating without anxiety even by a person having egg allergy, hypertension, arteriosclerosis, etc., by mixing water with soybean protein, milks and a thickening polysaccharide and/or a bean curd coagulating agent and heating the mixture and cooling the heated mixture.
SOLUTION: A heat-treated raw material mixture 3 (a mixture obtained by mixing water with soybean protein, milks and a thickening polysaccharide and/or a bean curd coagulating agent and heating the mixture) is superposed on a caramel layer 2 formed by adding a caramel solution to a conventional cup-like container 1 and an opening part of the container 1 is sealed by a conventional sheet 5 made of a plastic and the container is subjected to treatment with hot water and cooled to produce the objective bean curd pudding housed in a cup-like container.

L6 ANSWER 10 OF 13 JAPIO (C) 2006 JPO on STN
AN 1994-256402 JAPIO
TI PRODUCTION OF WATER-SOLUBLE POLYSACCHARIDE
IN YAMAGUCHI FUMIHIDE; KOJIMA HIROSHI; MURAMOTO MANABU; SHIMIZU NORIKO; TAKAGI YOSHIKAZU

PA JAPAN TOBACCO INC
PI JP 06256402 A 19940913 Heisei
AI JP 1993-43001 (JP05043001 Heisei) 19930303
PRAI JP 1993-43001 19930303
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1994
IC ICM C08B037-00
ICS A23L001-30; A61K031-715
ICA A23L001-0526
AB PURPOSE: To obtain a water-soluble polysaccharide which has gelling and thickening capabilities and is useful as an inhibitor against increase in blood cholesterol level, a thickener for foods, etc., by treating a residue of beans with an extractant containing hexametaphosphoric acid.
CONSTITUTION: A residue of extraction of protein, fat, etc., from beans (most generally a residue left after producing tofu (soybean curd) or a soy bean protein from soy beans) is extracted with an extractant containing hexametaphosphoric acid and having a pH of 3-7 at 80°C or higher, giving a water-soluble polysaccharide. Thus, the polysaccharide is efficiently extracted without being contaminated with protein. The resulting polysaccharide, having thickening or gelling capabilities, can be widely used as a thickener or gelling agent for foods and beverages. The saccharide is also useful for producing an inhibitor against increase in blood cholesterol level.

L6 ANSWER 11 OF 13 JAPIO (C) 2006 JPO on STN
AN 1991-067595 JAPIO
TI PRODUCTION OF WATER-SOLUBLE POLYSACCHARIDE
IN MAEDA YUICHI; FURUTA HITOSHI; TSUMURA KAZUNOBU; YAMAMOTO TAKASHI; SHIMODA TADAHISA; MAJIMA KAZUTO
PA FUJI OIL CO LTD
PI JP 03067595 A 19910322 Heisei
AI JP 1989-203557 (JP01203557 Heisei) 19890804
PRAI JP 1989-203557 19890804
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1991
IC ICM C12P019-04
AB PURPOSE: To obtain, in high yield, the title polysaccharides which are useful in beverage and foodstuffs as a functional food products, because of their excellent taste, texture, especially feeling when it passes through the throat by atomizing water-insoluble dietary fibers and hydrolyzing the protein and the fibers.
CONSTITUTION: Water-insoluble plant fibers are atomized, the protein in the fibers are hydrolyzed, then the fibers are hydrolyzed, then the water-soluble polysaccharides are fractionated to obtain the subject polysaccharides. The atomization is preferably carried out by using shearing stress in an aqueous medium, for example, treating with a homogenizer at a pressure of 150kg/cm<SP>2</SP>. The fiber is, e.g. lees of soybean curd.

L6 ANSWER 12 OF 13 JAPIO (C) 2006 JPO on STN
AN 1988-169973 JAPIO
TI PREPARATION OF DRINK
IN KONDO TSUTOMU
PA MITSUBISHI KASEI CORP
PI JP 63169973 A 19880713 Showa
AI JP 1987-2336 (JP62002336 Showa) 19870108
PRAI JP 1987-2336 19870108
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1988
IC ICM A23L002-38
ICA A23L002-02
AB PURPOSE: To obtain a drink, readily drinkable without crumbliness as well as sandiness and excellent in health from an in expensive raw material, by treating bean-curd refuse with a polysaccharide hydrolase and treating the resultant hydrolyzate in a homogenizer.
CONSTITUTION: Bean-curd refuse left as strained lees in

producing soybean milk and been curd, etc., is diluted with water, etc., to form a slurry. A polysaccharide hydrolase which is preferably pectinase, cellulase or hemicellulase is added to carry out enzymic treatment. The bean-curd refuse after the enzymic treatment is then treated under preferably 50∼ 250kg/cm<SP>2</SP> pressure in a homogenizer to afford the aimed drink containing dietary fibers and proteins.
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L6 ANSWER 13 OF 13 JAPIO (C) 2006 JPO on STN
AN 1980-042562 JAPIO
TI PRODUCTION OF FRIED BEAN CURD
IN NAGATA TOSHIYUKI
PA FUJI OIL CO LTD
PI JP 55042562 A 19800325 Showa
AI JP 1978-116272 (JP53116272 Showa) 19780920
PRAI JP 1978-116272 19780920
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1980
IC ICM A23L001-20
AB PURPOSE: Separated soybean protein and a material containing coarse fibrous material as filtered cake in the manufacture of bean curd are used together to make fried bean curd having strengthened surface.
CONSTITUTION: When fried bean curd is made by kneading separated soybean protein, water and, preferably oil, into a form and frying it, filtered cake in the manufacture of bean curd or a material containing the same extent of coarse fibrous material as the cake, e.g., water-insoluble polysaccharide made by highly purifying the cake, wheat bran, crashed α-cellulose or cellulose hydrolyzate, is added in an amount, e.g., when a filtered cake containing 13% fibrous material in the solid component is used, of 1∼15% of the solid component based on the separated soybean protein.
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=> s l5 and alkali
70565 ALKALI
L7 6 L5 AND ALKALI

=> d l7 all 1-6

L7 ANSWER 1 OF 6 JAPIO (C) 2006 JPO on STN
AN 1999-279203 JAPIO
TI WATER SOLUBLE SOYBEAN POLYSACCHARIDE, AND ITS PRODUCTION AND USE THEREOF
IN FURUTA HITOSHI; TAKAHASHI TARO; TOBE JUNKO; MOMEN RYOSUKE
PA FUJI OIL CO LTD
PI JP 11279203 A 19991012 Heisei
AI JP 1998-83072 (JP10083072 Heisei) 19980330
PRAI JP 1998-83072 19980330
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1999
IC ICM C08B037-00
AB PROBLEM TO BE SOLVED: To obtain water soluble soybean polysaccharides by using soybean or a treated soybean material as a raw material, capable of freely adjusting the viscosity and gel strength of the solution thereof and also expanding the stable pH range of an acidic milky beverage.
SOLUTION: This method for producing water soluble soybean polysaccharides is characterized in that the water soluble polysaccharides obtained by extracting soybean or a treated soybean material, is treated for desalting and purifying in an acidic range, and a use of the water soluble soybean polysaccharides in which water the soluble soybean polysaccharides are made to contain <=3 weight% ash component in solid portion thereof by treating the water soluble polysaccharides with desalting and purifying in an acidic range, and the

solution is thickened or gelled by coexisting the water soluble soybean polysaccharides or neutralized materials thereof by an alkali hydroxide with a polyvalent cation in an aqueous solution.
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L7 ANSWER 2 OF 6 JAPIO (C) 2006 JPO on STN
AN 1999-075723 JAPIO
TI SOLID COMPOSITION FOR FOOD AND ITS PRODUCTION
IN TSUJI ISAMU; KASAI HIROSHI
PA TAKEDA CHEM IND LTD
PI JP 11075723 A 19990323 Heisei
AI JP 1997-251909 (JP09251909 Heisei) 19970917
PRAI JP 1997-251909 19970917
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1999
IC ICM A23L001-05
ICS A23L001-176; A23L001-317; A23L001-325; A23L001-48
ICA A23L001-16; C08B037-00
AB PROBLEM TO BE SOLVED: To obtain the subject composition useful as a quality-improving agent for foods capable of uniformly dispersing into water by including a heat- coagulating β-1,3-glucan and a coated alkali agent.
SOLUTION: (A) Heat-coagulating β-1,3-glucan (e.g. curdlan) in an amount of 100 pts.weight, (B) about 2-40 pts.weight coated alkali agent obtained by coating (i) an alkali agent (e.g. trisodium phosphate) with (ii) a coating agent (e.g. soybean hardened oil and fat) in an amount of 5-50 pts.weight based on 100 pts.weight coated alkali agent and (C) as necessary, starches, emulsion stabilizer, skim milk, albumen, preservative, coloring agent, polymer phosphate or the like are included to provide the object composition, which is preferably powdery. The component A is polysaccharide containing D-glucose as component sugar which has β-1,3-glucoside bond and having heat-coagulating property. The composition is utilized for various foods such as fisheries paste product, meat paste product, daily dishes, batter, noodles and various foods.
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L7 ANSWER 3 OF 6 JAPIO (C) 2006 JPO on STN
AN 1998-237107 JAPIO
TI POLYSACCHARIDE EXCELLENT IN EMULSIFICATION POWER ORIGINATING FROM RICE PLANT CELL WALL, EMULSIFIER AND EMULSIFICATION USING THE SAME
IN OYAMA KEIICHI; KOBAYASHI RIE; IMAZATO YOJI; KUMAZAWA YOICHI
PA NISSHIN OIL MILLS LTD:THE
KIRIN BREWERY CO LTD
PI JP 10237107 A 19980908 Heisei
AI JP 1997-45446 (JP09045446 Heisei) 19970228
PRAI JP 1997-45446 19970228
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1998
IC ICM C08B037-14
ICS A23L001-035; B01F017-56
AB PROBLEM TO BE SOLVED: To obtain the subject polysaccharide that fits to social interests of environmental protection and safety and is widely useful in industry, by hydrolyzing a polysaccharide extracted from the plant body cell wall of a specific plant with a specified enzyme.
SOLUTION: The cell walls of a plat in Festuca of Gramineae, for example, barley, is extracted with an aqueous alkali, for example, sodium hydroxide and the fraction is treated with an enzyme preparation having the xylanhydrolyzing enzyme activity (for example, Trichloderma viride) to form the objective water-soluble polysaccharide. As the cell wall, the filtration residue prepared by germinating the seeds of the plant, subjecting the germinating seeds to saccharification treatment, filtering the product, preferably used. The extraction is carried out by, for example, adding an alkaline aqueous solution of 0.05-2N concentration to the starting substance in an amount of 1-10,000 pts.weight per 1 pt.weight of

the starting substance at 20-120°C for 3 minutes to 48 hours. The polysaccharide has a weight ratio of xylose/arabinose of 2.1/1-1.9/1 and mainly comprises arabinoxylan with a weight - average molecular weight of 1-1,000,000. As oil to be emulsified, fat and oil, for example, soybean oil is used.
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L7 ANSWER 4 OF 6 JAPIO (C) 2006 JPO on STN
AN 1996-108662 JAPIO
TI DEVELOPING INK FOR LITHOGRAPHIC PRINTING PLATE
IN MATSUMOTO HIROSHI
PA FUJI PHOTO FILM CO LTD
PI JP 08108662 A 19960430 Heisei
AI JP 1994-244424 (JP06244424 Heisei) 19941007
PRAI JP 1994-244424 19941007
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1996
IC ICM B41N003-08
AB PURPOSE: To obtain developing ink for imparting a visible image with a superior stability with time and without occurrence of filling up by a method wherein the ink is made of an emulsion of an aqueous-phase component containing water, an acid component, and a water-soluble soybean polysaccharide and an oil-phase component containing a volatile solvent incompatible with water and a coloring agent.
CONSTITUTION: Developing ink for lithographic printing plate at least contains a) water, b) an acid component, and c) a water-soluble soybean polysaccharide as 1) an aqueous-phase component as well as d) a volatile solvent incompatible with water and e) a coloring agent as an oil-phase component. The ink also contains (3) other components, as required, i.e., f) an alkali metal salt or an ammonium salt, g) a lipophilic polymer compound soluble in the volatile solvent of the g) component, h) an emulsifying agent, i) sensitizing agent, j) a wetting agent, k) an antiseptic agent, and l) a thickening substance, such as silicon fine powder, talc, and zeolite. This developing ink can be effectively used for any lithographic printing plate, but has an excellent effect especially in the application to a lithographic printing plate obtained by subjecting a presensitized plate of a photosensitive printing plate with an aluminum substrate to an image exposure and a development.
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L7 ANSWER 5 OF 6 JAPIO (C) 2006 JPO on STN
AN 1991-086799 JAPIO
TI FOOD DETERGENT
IN MIYAWAKI HIDEAKI; TANIGUCHI YASUO; SAKAMOTO SUMIKO; HANNO KENJI
PA TAIYO KORYO KK
KATAYAMA CHEM WORKS CO LTD
PI JP 03086799 A 19910411 Heisei
AI JP 1989-224081 (JP01224081 Heisei) 19890829
PRAI JP 1989-224081 19890829
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1991
IC ICM C11D007-60
ICI C11D007-60, C11D007:40
AB PURPOSE: To improve the safety, detergency and foaming capability of a food detergent by compounding a partial decomposition product of a specific grain protein, quillaja saponin and/or soapberry saponin.
CONSTITUTION: A grain protein selected from among wheat gluten, corn gluten and soybean protein is decomposed by one or more agents selected from among an aqueous dilute alkali solution, an aqueous dilute acid solution, an enzyme, a reducing agent and an oxidizing agent to yield a partial decomposition product of the grain protein having a weight-average molecular weight of 500-110,000. Then the partial decomposition product is mixed at a weight ratio of (100:1) to (1:10) with quillaja saponin and/or soapberry saponin. The quillaja saponin is a triterpene saponin having quillaic acid of formula I (where R represents a

hydrogen atom or a glucopyranosyl group) as aglycon. Soapberry saponin is a triterpene saponin having hederagenin of formulas II and III (where R represents a polysaccharide of formulas VI to XII) as aglycon.
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L7 ANSWER 6 OF 6 JAPIO (C) 2006 JPO on STN
AN 1982-016674 JAPIO
TI PREPARATION OF ACIDIC EMULSIFIED FOOD
IN TERAJIMA MASAHIKO; KUGIMIYA WATARU
PA FUJI OIL CO LTD
PI JP 57016674 A 19820128 Showa
AI JP 1980-91413 (JP55091413 Showa) 19800704
PRAI JP 1980-91413 19800704
SO PATENT ABSTRACTS OF JAPAN (CD-ROM), Unexamined Applications, Vol. 1982
IC ICM A23L001-24
ICA A23J003-00; A23L001-20
AB PURPOSE: To prepare an acidic emulsified food having improved stability with time, by adding soybean protein hydrolyzed with an alkali protease to an emulsified food before heat treatment.
CONSTITUTION: Soybean protein, preferably extracted soybean protein prepared from soybean or lower modified defatted soybean or separated soybean protein having an NSI >= about 60 with its insoluble polysaccharide removed is hydrated with water at <=60°C, hydrolyzed with an alkali protease, preferably alkali protease derived from "Bacillus subtilis" in an aqueous system with its pH kept at 7.5∼9 into a hydrolysis degree 0.5∼4.5, preferably 0.7∼1.5, and heat-treated at 80∼140°C, to give, directly or after concentration or drying, heat-treated soybean protein. 1.5∼ 5wt% heat-treated soybean protein is added to an acidic emulsified product, e.g., mayonnaise, dressing, etc.
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COST IN U.S. DOLLARS	SINCE FILE ENTRY	TOTAL SESSION
FULL ESTIMATED COST	90.53	90.74

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